



2008 State Farmers Market Peach Dessert Contest

Children's Category

1st Place Winner

“Peach Enchilada”

By: Arlo Colvard, Raleigh, NC

Ingredients:

2 cups diced Peaches

$\frac{3}{4}$ stick of butter

1 $\frac{1}{2}$ cups of Mountain Dew

1 cup of sugar

2 packs crescent rolls

Roll fruit in crescent rolls. Set Aside. Melt butter and add sugar. Add 1 $\frac{1}{2}$ cups (12 oz.) Mountain Dew. Pour over rolls. Cook 45 mins. At 350°.

Adult Category

1st Place Winner

“Summer Time Peach Praline Trifle”

By: Alice Mcfadden, Wake Forest, NC

Ingredients:

3 cups diced peaches (sweetened)

2 pkgs. of Pepperidge Farms Chessman Cookies

1 cup of chopped candied pecans (I use Peanut Roaster Brand)

1 large box of instant vanilla pudding mix

3 cups of cold milk

1 regular container of cool whip

1 can of condensed milk

1 8 oz. pkg. of cream cheese

1 squirt bottle of caramel topping

In a large bowl combine pudding mix and three cups of milk. Beat for two minutes then add condensed milk, cool whip, and cream cheese. Using a trifle dish place Chessman cookies on bottom then pour some of the pudding mixture to cover then top with peaches to cover then sprinkle pecans over peaches and repeat same order until all ingredients are used ending with pecans on top. Squirt a little caramel topping over pecans and garnish with a fresh peach.

2nd Place Winner

**“Fresh Peach Pound Cake”
By: Miss Deanna Lawhorn,
Newton Grove, NC**

Ingredients:

2 cups of sugar	1 cup of cooking oil
3 eggs	2 tsp. of vanilla flavoring
3 cups of self rising flour	1 cup of chopped nuts
3 cups of peeled & diced peaches	1 cup of coconut

Preheat oven to 350°

Mix all ingredients together and pour into a greased and floured cake pan. Bake for 50-60 minutes. Let cool in pan for 10 minutes. Dump onto plate and cool completely before frosting.

Frosting:

1 ¼ cups of confectioners' sugar	4 oz. cream cheese
9 tsp. of peach juice (puree from 1 peach)	

Mix with a spoon and pour over cooled cake. Can adjust confectioners' sugar and peach juice to your desired thickness.

3rd Place Winner

**“Peach Honey-nut Delight”
By: Donna Barefoot, Benson, NC**

Ingredients:

I. 4 ½ cups sliced peaches (fresh)	1 cup of sugar
3 tbsp. cornstarch	2 tsp. cinnamon
II. 3 cups of graham cracker crumbs	5 tbsp. margarine
2 tbsp. sugar	
III. 2-8 oz. new honey nut cream cheese spreads	
12 oz. French vanilla cool whip	
IV. 10 oz. French vanilla cool whip	
Toasted Pecans	

- I. Cook peaches, cinnamon, sugar and cornstarch until thick (5 mins.)
Set aside and let cool**
- II. Combine crumbs, margarine and sugar. Press in a dish or bowl**
- III. Mix cream cheese spreads & cool whip. Spread over crumbs**
- IV. Spread peaches over cream cheese mixture**
- V. Top off with cool whip and toasted pecans for garnish**